BANQUET MENU FEATURES

Served with soup or salad. Caesar salad may be substituted for 1.99

Short Rib
7-hour burgundy braised short rib - roasted carrots, onions, roasted potato - rosemary demi glaze (GF) **25**

Maple Salmon*
Maple Dijon glaze, pistachio crumble – roasted potato & broccolini (GF) **25**

Tomahawk Pork Chop*
roasted apple butter, crispy bacon, cranberry compote, goat cheese – roasted carrots & roasted potatoes (GF) **28**

Tuscan Chicken
Chicken, bacon, roasted tomato, mushroom, parmesan cream sauce - broccolini, creamy polenta (PGF) **22**

Filet Mignon*
Seared 8oz Filet, mushroom Marsala sauce - roasted potato & carrots (PGF) **34**
Add Jumbo Crabmeat 9

Chicken Marsala
Sauteed with mushrooms in a Vermont Maple Marsala wine reduction. Roasted potatoes and broccolini. **22**

Chicken Parmesan
Hand breaded chicken cutlet, topped with tomato sauce and provolone cheese **22**

Chicken Romano
Romano battered chicken in a white wine lemon sauce, roasted potatoes and broccolini **22**

"English" Style Cod
Lemon baked Cod topped with seasoned bread crumbs, With Roasted potatoes and broccolini. **23**

Chicken Gnocchi
Chicken cutlet - Vodka tomato cream or pesto cream sauce - ricotta gnocchi and parmesan **22**

Gnocchi Flight
House ricotta gnocchi 3 ways – Alfredo sauce, Vodka tomato cream, Pesto cream **22**

Chicken Scarpariello
Chicken, sausage, roasted peppers, & tomato – white wine demi glaze – roasted potatoes **22**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS **MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Tuscan Jaffre
Shrimp, jumbo crabmeat, scallops, brandy cream sauce – Mafalda pasta - Parmesan breadcrumbs (PGF) **27**

Alfredo*
Parmesan-Fontinella cream sauce, Mafalda Pasta (PGF) **19**
Add Chicken 21, Filet Tips 23 Salmon23 Shrimp 23 Crabmeat 23

Eggplant "Modo Mio"
Hand breaded, Pomodoro sauce, crimini mushrooms, fresh mozzarella –Spaghetti **21**

Pappardelle Bolognese
Fresh egg noodles in a traditional Tuscan style meat sauce with sausage & Parmesan (PGF) **21**

Short Rib Ravioli
Crimini mushroom cream sauce, crispy shallots & parmesan **21**

Pappardelle Crabmeat
Fresh egg noodles in olive oil & garlic sauce with roasted tomato, crabmeat & Parmesan (PGF) **25**

Baked Campanelle
Campanelle pasta, tomato sauce, meatballs, baked with mozzarella **21**

Dessert Choices:

(Included)
Tiramisu, Bread Pudding, Fried Dough,
Chocolate Cake, Lemon Berry Ricotta Cake

Beverages:

Coffee, Iced Tea, Soft Drinks
are available $2.75/beverage/person

Bar Options

open bar
cash bar
limited bar

We look forward to sharing in your special occasion. If you have a special request or need please let us know and we will try to accommodate you to the best of our ability.

Thank You
Michael & Jackie Jaffre

E Menu

Tuscan Table & Tavern

BANQUET MENU

202 N Diamond St Mount Pleasant PA
(724) 542-4087 x4

*Please choose **3-4** Features*
all selections and final counts
are required 2 weeks in advance
deposit required to secure reservation

